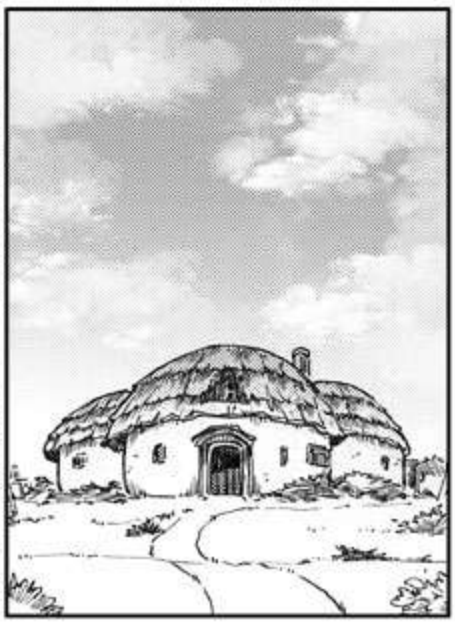
Chapter 9

AH-HA.
THE VILLAGE HAS A BOUNTY OUT FOR A MONSTER...
A WILD BOAR. THAT MUST BE YOU.

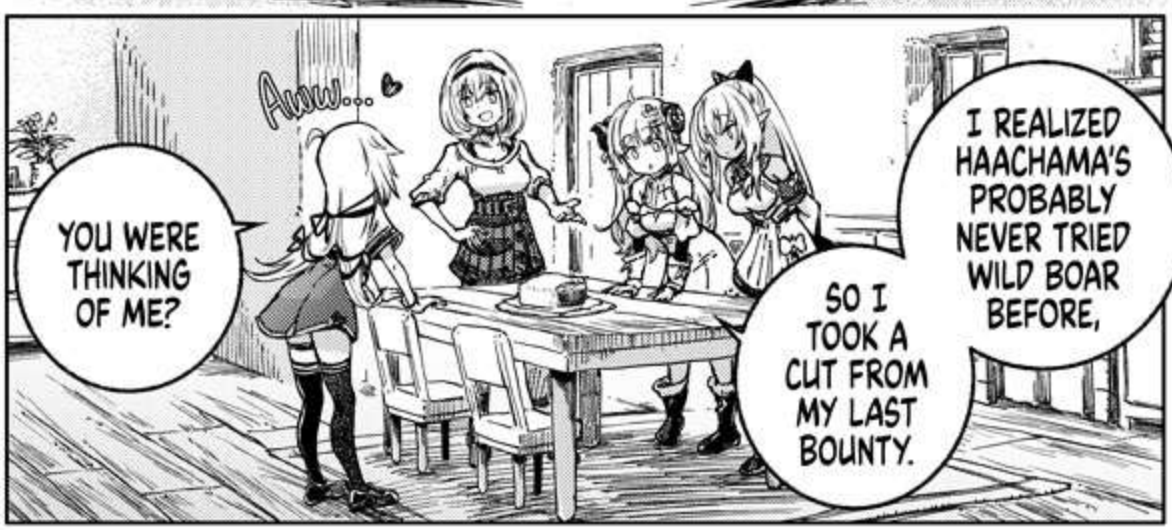
HKEE!
SO SORRY,
BUT YOU'RE RUINING THE VILLAGE'S CROPS,
AND WE SIMPLY CAN'T HAVE THAT.
SWISH

THUD
THUD
THUD
THUD
THUD
KA-
BAM

SO,



THIS
IS WILD BOAR MEAT?


Aww...
YOU WERE THINKING OF ME?
I REALIZED HAACHAMA'S PROBABLY NEVER TRIED WILD BOAR BEFORE,
SO I TOOK A CUT FROM MY LAST BOUNTY.

SEE, THE THING WITH WILD BOAR MEAT

IS IT'S LEANER THAN NORMAL PORK, BUT MUCH MORE FLAVORFUL.

YOU ALSO HAVE TO DEAL WITH THE THICKER HAIR AND GAMINESS.

GROOOWL

THOUGH IT'S COMMONLY EATEN IN RURAL AREAS, YOU RARELY GET WILD BOAR MEAT IN VESTA.

I JUST CAN'T WAIT TO TASTE IT!

That's Noel for you.

I'M STARTING TO THINK SHE WASN'T THINKING OF ME.

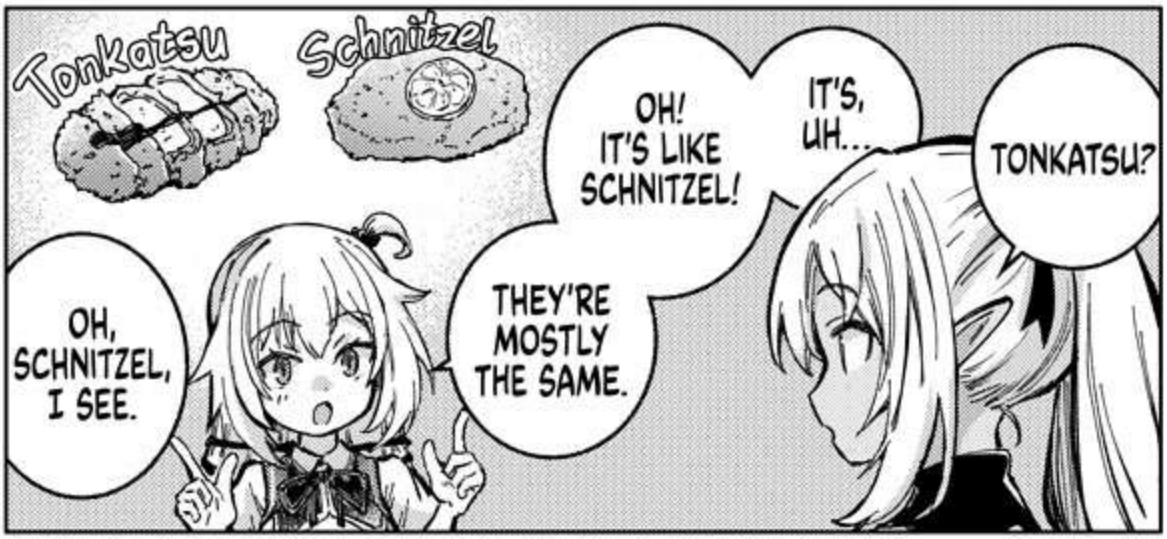
SO, HOW SHOULD WE PREPARE IT?

I THINK IT WOULD MAKE A GREAT STEW!

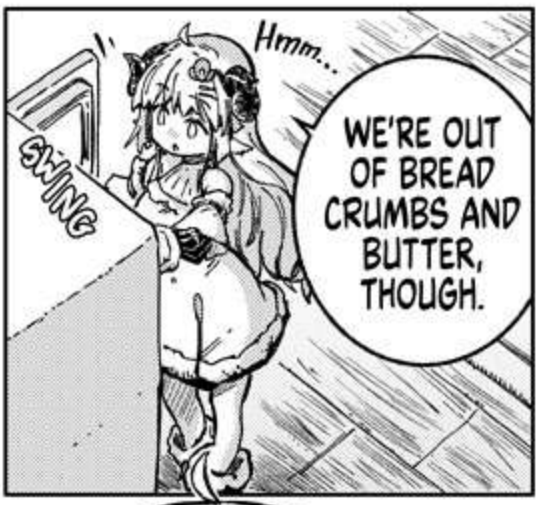
HOW ABOUT GINGER PORK?

OOH! OOH!

I WANNA HAVE TONKATSU!


Tonkatsu
Schnitzel
TONKATSU?
IT'S, UH...
OH! IT'S LIKE SCHNITZEL!
THEY'RE MOSTLY THE SAME.
OH, SCHNITZEL, I SEE.

?
HERE.


Hmm...
SWING
WE'RE OUT OF BREAD CRUMBS AND BUTTER, THOUGH.

THAT'S RIGHT. JUST GRATE FROZEN BREAD.
YOU MAKE BREADCRUMBS BY JUST GRATING BREAD?
Yep.
Ohh...

HAACHAMA, YOU'RE IN CHARGE OF BREAD CRUMBS.

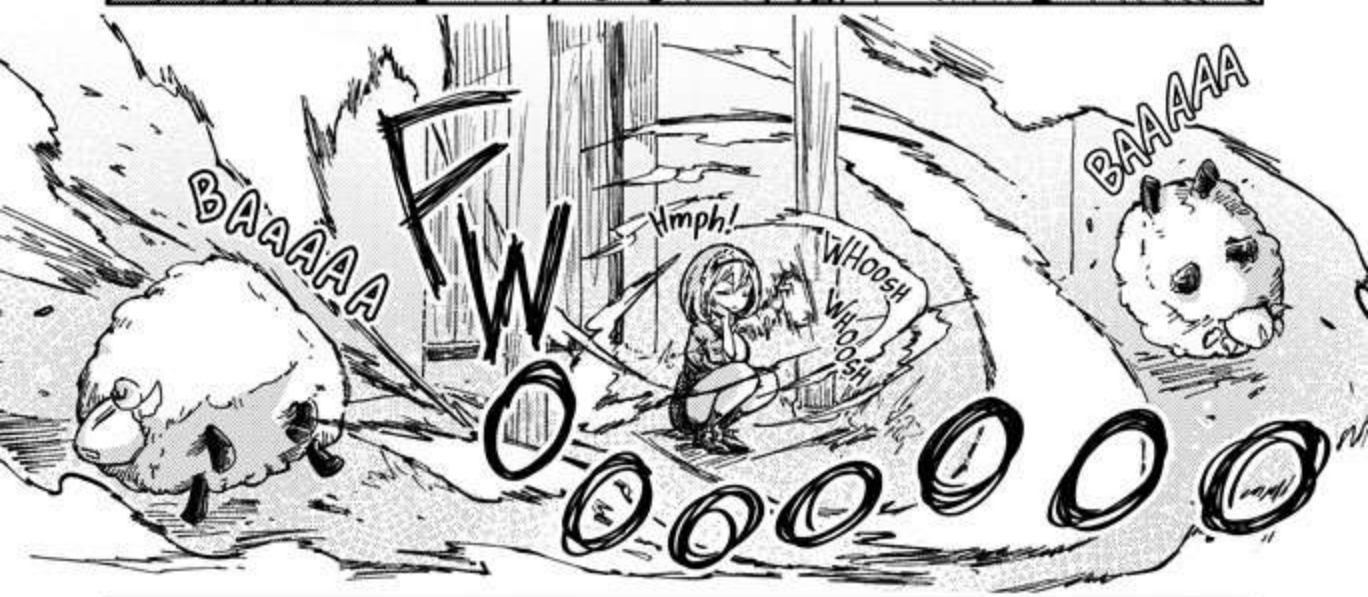
THEN I'LL PREP THE MEAT
AND MAKE THE FRYING BATTER.
I'LL MAKE SOME POTATO WEDGES AS A SIDE.
Phew
This is hard work...
GRATE
GRATE
GRATE
COMMANDER, CAN YOU DO THE BUTTER?
SURE!
...YOU MEAN MAKE IT? RIGHT NOW?
GLUNK
GRATE
GRATE
milk

YOU WANT ME TO SHAKE IT?

FW

OOM

DO THAT OUTSIDE!
AND MY BREAD CRUMBS!
Um...
YOU'RE BLOWING FLOUR EVERY-WHERE!


BAAAAA
FWOOOOOOO
Hmph!
WHOOSH
WHOOSH
BAAAAA

SIZZLE

I'LL GET THE SCHNITZEL FRYING, THEN.
THANKS!
ALL YOURS, FU-TAN.
CLUNK
OKAY! POTATO WEDGES DONE!
SIZZLE

SIZZLE
ADD OLIVE OIL AND A PAT OF BUTTER TO THE PAN...
CLUNK

SIZZLE
GENEROUSLY BREAD A CUT OF WILD BOAR MEAT...
AND FRY!

RIGHT, RIGHT, GOOD JOB.
YES, THE BUTTER!
SIZZLE
IT MUST BE THE HIGH-QUALITY BUTTER.
AH, THAT SMELLS NICE.

THE SCHNITZEL LOOKS GREAT,

BUT I STILL WANT THAT TONKATSU.

YOU JUST GOTTA DEEP FRY IT IN OIL. SHOULD BE EASY!
SIZZLE
...

THAT'S RIGHT!
THAT'S THE SCHNITZEL WHERE YOU CAME FROM?
RIGHT, YOU MENTIONED.
CLUNK

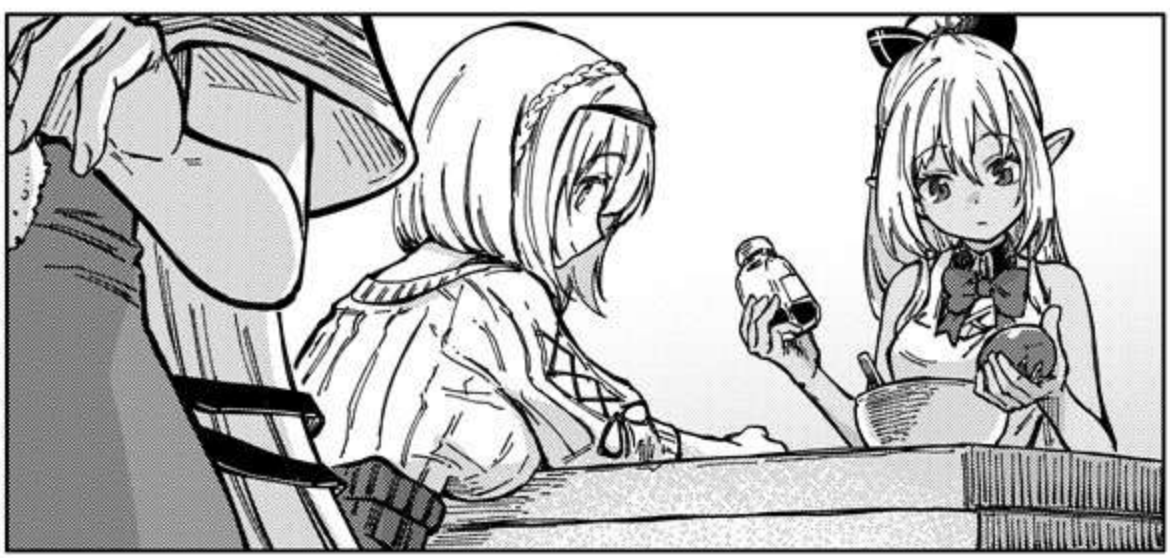
CLUNK

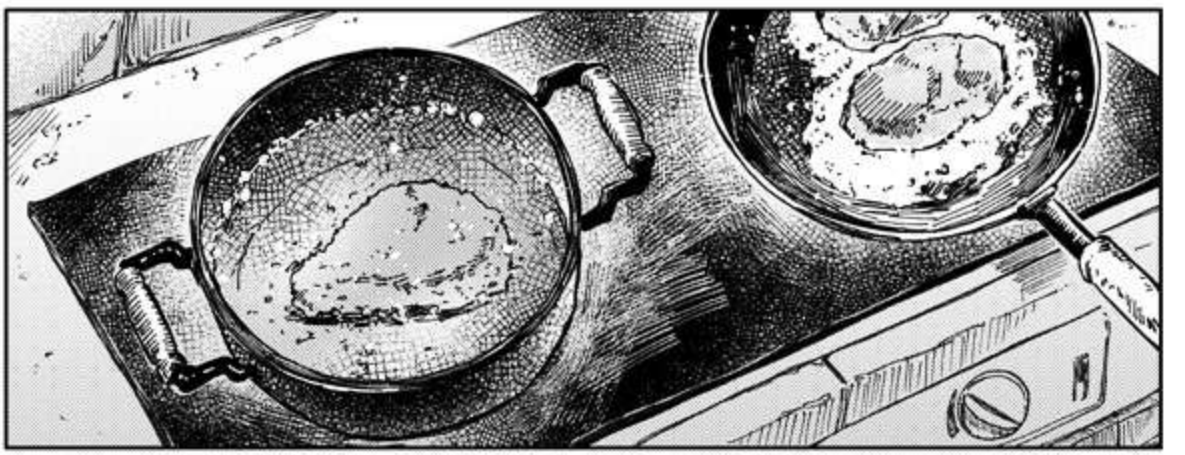
WATAME, CAN YOU TAKE OVER FOR ME?
SURE THING.
THANKS.
I THOUGHT OF SOME-THING ELSE TO MAKE.

CLICK
FWOOM

Heh-heh!
ARE YOU SURE YOU CAN DEEP FRY SOMETHING YOURSELF?
JUST YOU WATCH!

HERE GOES!





Fried Wild Boar Dishes

TA-DA!

ALL DONE!

Otherworldly Tonkatsu

Schnitzel

MUNCH
MUNCH
MUNCH
OKAY.
LET'S EAT!
MU
NCH

MMM!
SO GOOD!
Hoo hoo

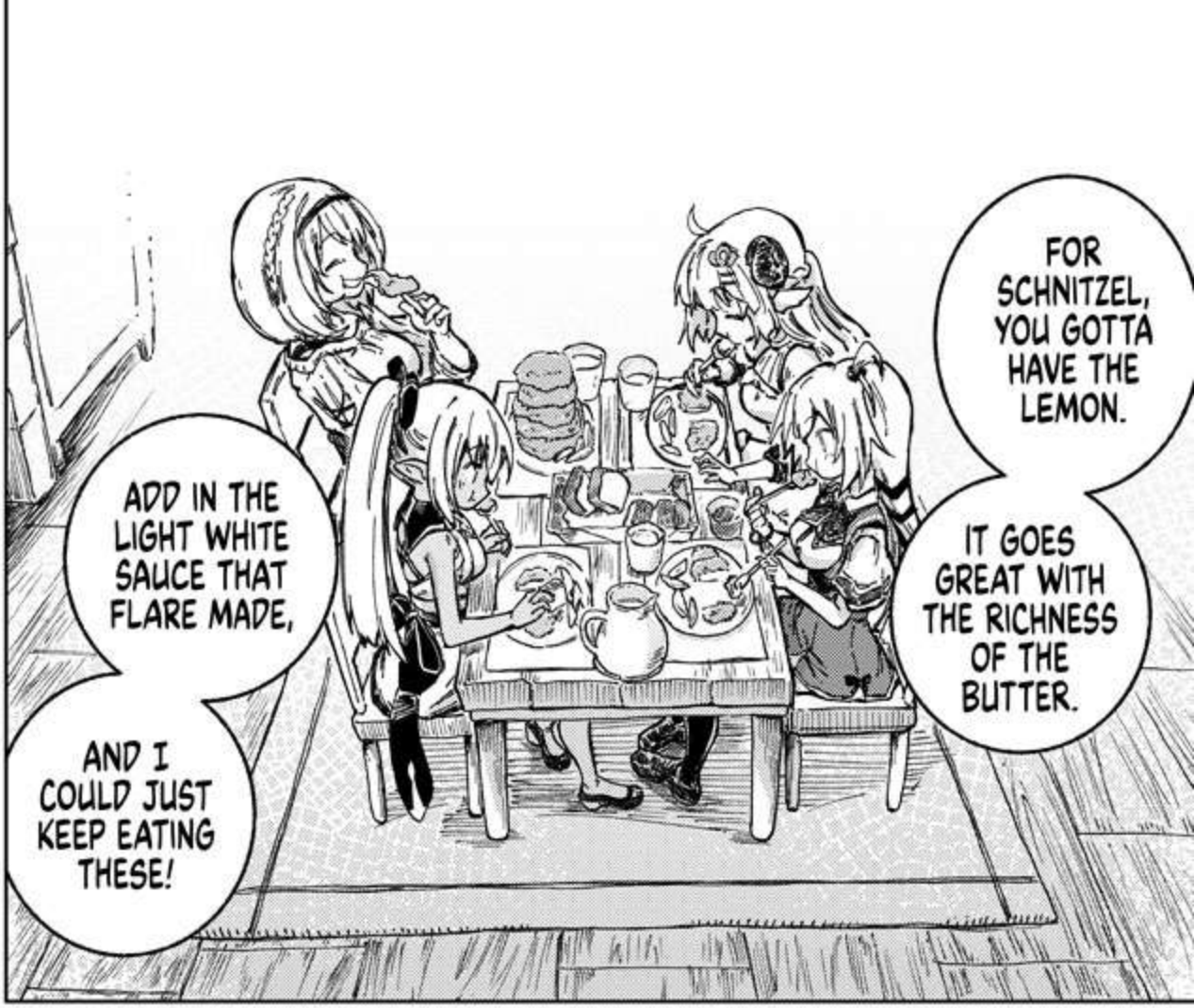
AH...
BUT IT WOULDN'T GO WITH THE SCHNITZEL'S LEMON AND WHITE SAUCE.

AS ANY TONKATSU SHOULD!
SOUNDS REAL CRISP.
THAT "TONKATSU" OF YOURS
MUNCH

OOH.
IT SMELLS JUST LIKE TONKATSU SAUCE.
DRIP
WHAT'S THIS?

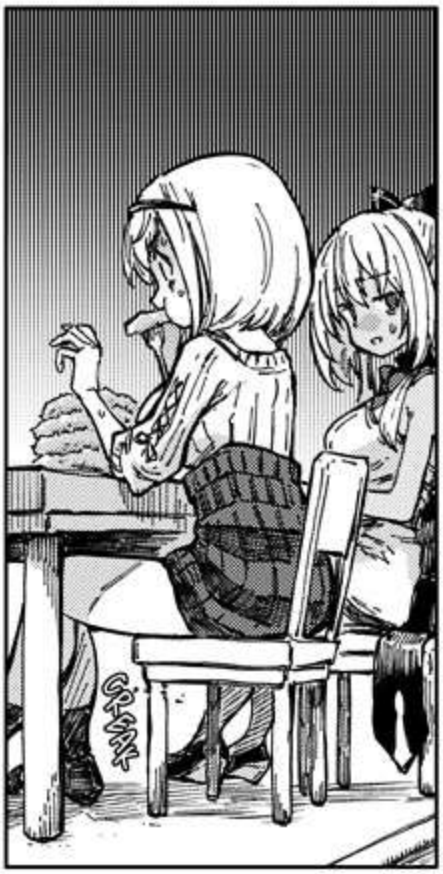
THEN HOW ABOUT
YOU TRY THIS?
CLINK

!
MUNCH
NOW IT TASTES LIKE PROPER TONKATSU!
I COMBINED WORCESTER SAUCE AND TOMATO PURÉE,
ADDED SOME OF THE LEFTOVER BUTTER AND SUGAR TO TASTE,
AND A BIT OF SESAME, TOO.
WITH SCHNITZEL, YOU GET THE RICH, BUTTERY FLAVOR,
BUT AS YOU SAID, TONKATSU IS JUST FRIED IN OIL.
SO I THOUGHT IT COULD USE SOME STRONGLY FLAVORED SAUCE.
SWEET AND SAVORY?
A curious combination.
I'VE NEVER HAD SESAME EXCEPT ON A BUN BEFORE.
NOM
NOM


ADD IN THE LIGHT WHITE SAUCE THAT FLARE MADE,
AND I COULD JUST KEEP EATING THESE!
FOR SCHNITZEL, YOU GOTTA HAVE THE LEMON.
IT GOES GREAT WITH THE RICHNESS OF THE BUTTER.

WHETHER YOU FRY IN BUTTER REALLY MAKES A DIFFERENCE, HUH?

NOM
HE
AP
EVEN FOR YOU,
ISN'T THAT A BIT MUCH?
UM, NOEL-CHAN...
CREAK
CREAK
CREAK
DON'T WORRY!
I EAT THIS MUCH ALL THE TIME.
IT'S FINE. I HAVE A PHYSICAL JOB.
AND MORE MEAT MEANS MORE STRENGTH!
DA-
DUM
OKAY, BUT STILL ...


CREAK

THIS ISN'T ENOUGH TO AFFECT MY WEIGHT—
CREAK

A LOT MORE THAN JUST STRENGTH FROM ALL THAT MEAT.
...LOOKS LIKE YOU'VE GAINED

IT'S YOUR FAULT, FLARE!
DON'T BLAME ME.
MUNCH
MUNCH
IT'S ALL BECAUSE OF YOUR SAUCE, FLARE! I CAN'T STOP EATING!